

Polidor

Nibbles

Gordal olives- £5

Bread board with chef's homemade
flavoured butter -£5

Zucchini fritti -£6

Small Plates

Pan-Seared Scallops & Parsnip Purée – £14 (GF) seared scallops served on a smooth parsnip purée with rum soaked raisins, apple batons and microgreens

Shrimp Tempura with Thai Sweet Chilli Lime Dipping Sauce – £13
Lightly battered shrimp fried crisp, served with a tangy and sweet Thai dipping sauce infused with lime and chilli

Sticky Pork Belly Bites – £12
Tender cubes of pork belly glazed in a sticky soy-ginger sauce with a caramelised crust

Beef and Pork Meatballs in Spicy Nduja Tomato Sauce – £11
Juicy meatballs in a fiery tomato sauce with Nduja sausage, served with toasted sourdough for dipping

Salt & Pepper Calamari – £9.50
Golden-fried calamari rings seasoned with cracked pepper, sea salt, and a hint of chilli, served with aioli.

Sweet and Sticky Honey Garlic Chicken Tenders –£11
Crispy chicken strips tossed in a glossy honey garlic glaze

Vegan-Vegetarian

BangBangCauliflower-£13 (VE)
crispy cauliflower florets tossed in a spicy, creamy Bang Bang sauce with a hint of lime

Wild Mushroom Porcini Risotto – £15.50(V)
Creamy Arborio rice slowly cooked with porcini and wild mushrooms.

Sage & Butternut Squash Risotto– £15(VE)(GF)
Roasted butternut squash risotto with crispy sage, garlic oil, and toasted seeds

Salt & Pepper Tofu – £11.95
Crispy tofu cubes wok-tossed with peppers, spring onions, and cracked pepper seasoning

Soup of the Day – £9 (V)
A daily selection of fresh, seasonal vegetables blended into a warming, hearty soup. Please ask your server for today's offering.

Hummus – £8 (VE) (V)
creamy, house-made chickpea hummus topped with smoked paprika and olive oil, served with warm flatbread

Stuffed Portobello Mushroom – £12 (VE) (GF)
Large Portobello mushroom cap stuffed with herbed quinoa, cherry tomatoes, and pine nuts, roasted and drizzled with balsamic glaze.

Mains

Ravioli Lobster – £16.99 Handmade ravioli stuffed with delicate lobster meat, served in a rich butter sauce, finished with a touch of herbs

Pappardelle con Salsiccia Ragù – £16.50
Fresh homemade wide ribbon pasta tossed in a slow-cooked ragù of Italian sausage, tomatoes, red wine, and aromatic herbs

Spaghetti Carbonara – £16.50
Classic Roman-style carbonara with pancetta, free-range egg yolk, Pecorino Romano

Traditional Lasagna – £15.50
Layers of fresh pasta sheets, rich beef and pork ragù, creamy béchamel, and melted cheese

Braised Beef Short Ribs – £22 (GF)
Slow-braised beef short ribs in a red wine reduction, served with root vegetables mash potato and a silky jus

Tagliata Sirloin Tuscany Style – £18.95 (GF)
Chargrilled sirloin steak served with rocket, shaved Parmesan, and a balsamic glaze

Pollo Valdostana – £22.50
Breaded tender chicken breast layered with Parma ham and Fontina cheese served with a madeira sauce

Pollo Cacciatora – £19 (GF)
Hearty hunter-style chicken stewed with tomatoes, olives, garlic, and herbs.

Fritto Misto – £23.99
Crispy-fried calamari, prawns, and white fish served with garlic aioli

Pan-Fried Seabass – £19.50 (GF)
Crispy-skinned seabass served on a bed of Provençal-style ratatouille, finished with fragrant basil oil

Fish and Chips – £16.50
Beer-battered cod served golden and crisp with chunky chips, tangy tartar sauce, and minted mushy peas.

Insalata di Polpo – £14
Octopus salad with celery, red onion, parsley, olives and lemon vinaigrette, light, zesty, and authentically Mediterranean

(v) - vegetarian / (ve) - vegan / (GF) - gluten free / please inform your server of any further allergies.

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NEW
Menu

Autumn Menu

